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1. (Thrice Amended) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition comprising an amino acid selected from the group consisting of lysine, aspartic acid, and mixtures thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and mixtures thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and mixtures thereof; the composition added in an amount between 0.001% and 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.

8. (Twice Amended) The method of claim 1, wherein the food product is milk.

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9. (Thrice Amended) The method of claim 8, wherein the food product includes 0.01% to 1.0% (w/w) of the antioxidation composition.

10. (Twice Amended) The method of claim 1, wherein the food product is white chocolate.

11. (Thrice Amended) The method of claim 10, wherein the food product includes 0.1% to 0.5% (w/w) of the antioxidation composition.

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13. (Twice Amended) The method of claim 8, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.

Please add the following new claims.

14. (New) The method of claim 9, wherein the antioxidation composition is a 65% (w/w) aqueous solution of lysine:magnesium ion:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

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15. (New) The method of claim 11, wherein the antioxidation composition comprises lysine:calcium ion:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

16. (New) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition, wherein the antioxidation composition is formed from a mixture

comprising an amino acid selected from the group consisting of lysine, aspartic acid, and combinations thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and combinations thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and combinations thereof; the composition added in an amount from 0.001% to 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.

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17. (New) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.01 to 20.

18. (New) The method of claim 16, wherein the mixture includes the carboxylic acid and the metal oxide in a molar ratio of 0.01 to 20.

19. (New) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.1 to 4.

20. (New) The method of claim 16, wherein the mixture includes the carboxylic acid and the metal oxide in a molar ratio of 0.1 to 4.

21. (New) The method of claim 16, wherein the food product is milk.

22. (New) The method of claim 16, wherein the food product is white chocolate.

23. (New) The method of claim 16, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.

REMARKS

Applicants respectfully request reconsideration of the present application in view of the foregoing amendments and in view of the reasons which follow.

After amending the claims as set forth above, claims 1-5, 8-11, and 13-23 are now pending in this application. Support for new claims 13-23 is present in the originally filed claims and specification.